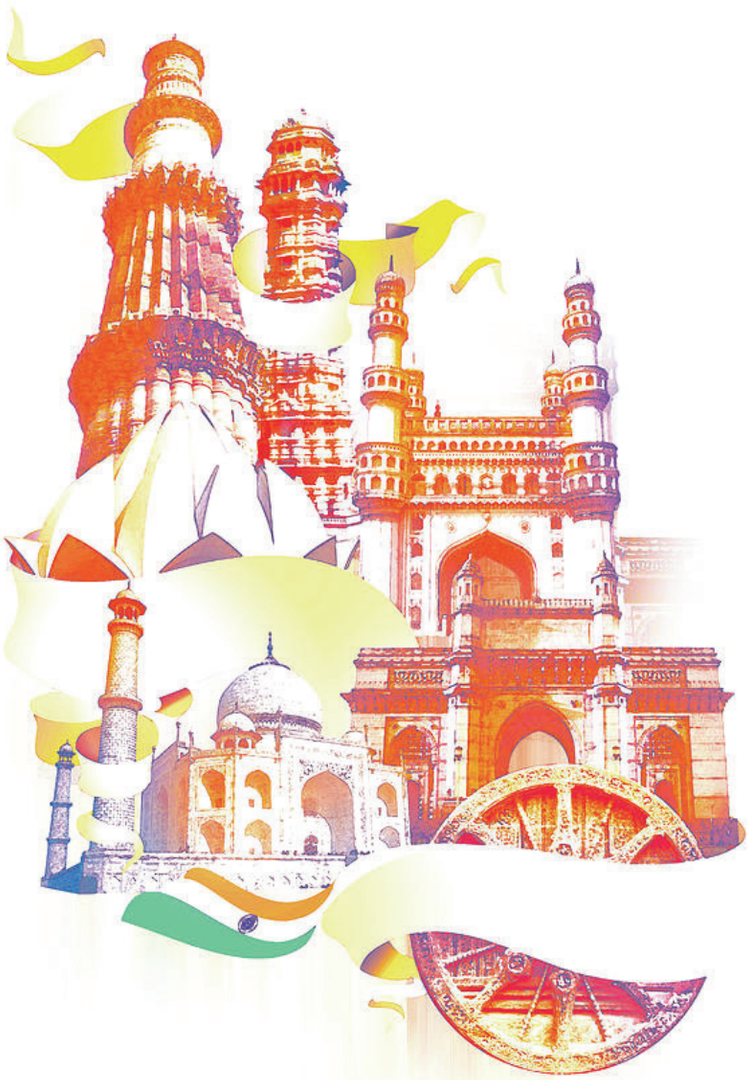

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EST.
2016
Ikkayees
FOOD PACKED WITH LOVE

Incredible India –
A Journeyof Flavour and Culture

India is more than a country — it's a vibrant mosaic of landscapes, languages, and living traditions. Stretching from the majestic Himalayas to the serene backwaters of Kerala, India's regions are as diverse as its cuisine. With hundreds of languages spoken and a calendar filled with colourful festivals, every corner of India tells a unique story.

This menu is a celebration of that richness — not just through food, but also through glimpses of India's iconic destinations and cultural festivities. We invite you to explore India, one dish and one story at a time.



Allergy Advice

Our food products may contain or be made with allergens including **gluten, sesame, dairy, nuts, eggs, mustard, celery, lupin, peanuts, sesame seeds, soya, fish, and crustaceans**. Additionally, some food items may contain or be prepared with bone.

All our food is freshly prepared in-store. While we take every precaution, we cannot guarantee that any product is completely free from allergens due to the risk of cross-contamination.

If you have any food allergies or intolerances, please speak to our reception staff for detailed allergen information before placing your order.

Your safety is our priority.

Thank you for choosing our flavours!



More Than a Meal

For over a decade, our journey has been rooted in community and care.
From supporting underprivileged families to helping differently-abled individuals, giving back has been a part of who we are from the very beginning.

Every time you dine with us, you become a part of that journey.

Thank you.

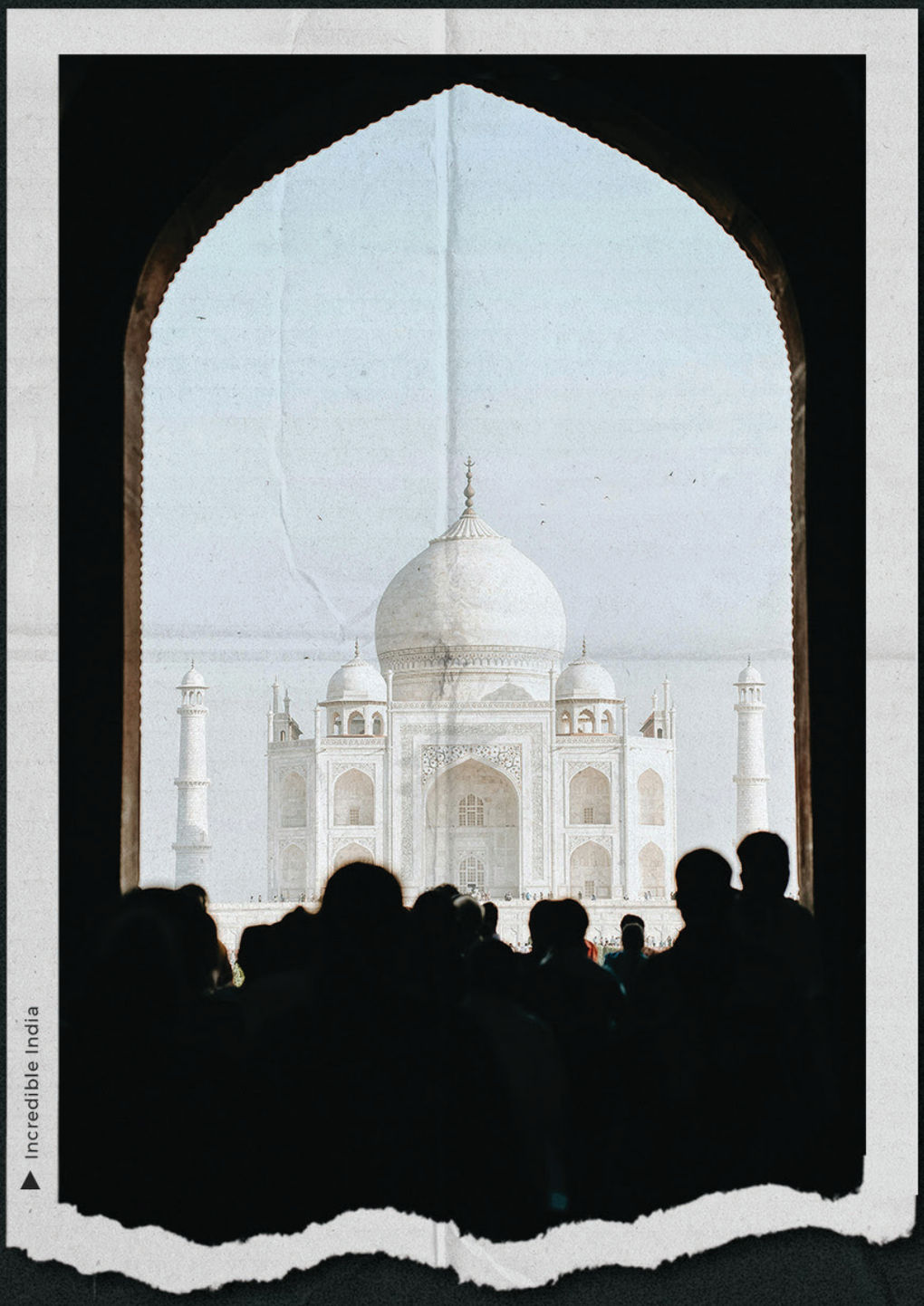
Service Charge Policy

"An optional service charge of 12.5% will be added to your bill. Every penny of this goes to the team. (Service charge is entirely optional. If you feel the service is in any way lacking, you need only ask, and the charge will be removed.)"

All prices are inclusive of VAT.

Ikkayees

Discover India — On A Plate And Beyond



Taj Mahal – Agra, Uttar Pradesh

A timeless symbol of love and India's rich heritage, the Taj Mahal is a 17th-century white marble mausoleum built by Emperor Shah Jahan in memory of his beloved wife Mumtaz Mahal. Located in Agra, Uttar Pradesh, this UNESCO World Heritage Site reflects the grandeur of Mughal architecture and continues to captivate millions with its beauty and history.

VEGETARIAN APPETISERS

All vegetarian appetizers are served with salad.

Onion Bhaji — £ 4.99
The authentic taste of our Onion Bhaji, a delightful Indian snack that perfectly balances crispy texture and rich flavour. Made from finely sliced onions coated in a spiced chickpea flour batter.

Veg Samosa — £ 5.85
Our Vegetable Samosas, expertly crafted with a flaky, golden-brown pastry filled with a Savory blend of fresh vegetables and aromatic spices.

Vegetable Spring Rolls — £ 7.99
Delight in the crispy, golden perfection of our vegetable spring rolls, expertly crafted to bring a burst of flavour to your palate. Each roll is filled with a vibrant medley of fresh vegetables, expertly seasoned to create a harmonious blend of taste and texture.

Paneer Tikka — £ 8.80
Rich in flavours, Tandoori Paneer Tikka, a delightful vegetarian dish that brings the essence of Indian cuisine to your table. Marinated in a blend of aromatic spices and yogurt, each succulent piece of paneer is grilled to perfection, offering a smoky, charred finish that enhances its creamy texture.

Chilli Mushrooms Dry — £ 7.99
Discover the bold and tantalizing flavour of our Chilli Mushrooms, expertly crafted to elevate our culinary creations. These succulent mushrooms are marinated in a zesty blend of spices and chili, delivering a perfect balance of heat and umami.



Chilli Mushrooms Dry

Photographs are for illustrative purposes only. Actual dishes may vary in presentation.

NON-VEG APPETIZERS

All non-veg appetizers are served with salad.

Chicken / Meat Samosa — £ 7.99
Our chicken / meat samosas, expertly crafted with a flaky, golden-brown pastry filled with a Savory blend of fresh vegetables and meat as per your order with aromatic spices.

Barbeque Chicken Wings (6 Pcs / 10 Pcs) — £ 7.99 / 11.99
Mouthwatering delight of our Barbeque Chicken Wings, expertly marinated and grilled to perfection. Each wing is coated in a rich, smoky barbecue sauce that balances sweetness and tangy, ensuring a flavour explosion with every bite.

Chicken Pakora — £ 7.99
Our Chicken Pakora, a delightful fusion of tender chicken pieces marinated in a blend of aromatic spices and coated in a crispy chickpea flour batter.

Seekh Kebab chicken / Lamb — £ 7.99 / 9.45
The rich flavours of our Seekh Kebab, expertly crafted from premium cuts of marinated meat, infused with a blend of aromatic spices and herbs. Each skewer is grilled to perfection, delivering a juicy and tender bite that melts in your mouth.

Chicken Tikka — £ 7.99
Rich and aromatic flavours of our Chicken Tikka, expertly marinated in a blend of traditional spices and yogurt for a tender, juicy experience. Each bite delivers a perfect balance of heat and Savory goodness.

Grilled Lamb Chops — £ 11.99
Exquisite flavour of our Grilled Lamb Chops, expertly marinated and grilled to perfection. Each chop is tender and juicy, offering a rich, Savory taste that is complemented by a hint of smokiness.

Honey Chicken — £ 10.75
Our Honey Chicken, a perfect blend of tender chicken pieces glazed with a rich, sweet honey sauce. This dish offers a harmonious balance of Savory and sweet.

Puliyinji Chicken — £ 11.99
Inspired by the traditional Inji Puli dish from Kerala's Onam Sadhya, this recipe is a delightful fusion that combines the smoky flavour of Western BBQ wings with a unique desi twist, making it a hit among children and families for its mild spice and sweet and tangy.

Chicken Kondattam — £ 12.99
Kerala-style chicken kondattam is a popular Malabar dish. Chicken pieces with bone are marinated with spices, fried, and then sautéed in masala.

Dragon Chicken — £ 12.99
Dragon chicken is a popular Indo-Chinese dish that combines elements of Chinese and Indian cuisines. It is a spicy and flavourful chicken dish known for its vibrant red colour and fiery taste.

Puliyinji Beef — £ 12.99
Inspired by the traditional Inji Puli dish from Kerala's Onam Sadhya, this recipe is a delightful fusion that combines the smoky flavour of Western BBQ beef with a unique desi twist.


Meat Samosa

Chicken Pottitherichathu £ 12.99

"Pottitherichathu" – meaning "something that bursts". This name refers to a Malabari-style fried chicken dish, characterized by its crispy texture and unique spice blend. Chicken piece with bone is cut as strips and marinated with some basic spices. The marinated chicken is then rolled into these cut sheets, till it is stuck to them in abundance, and finally deep fried.

Kozhikodan Beef Roast £ 12.99

A Malabar-style beef roasted with shallots, curry leaves, and roasted spices until rich, dark, and intensely flavoured

Nadan Chicken Fry £ 13.75

Nadan Chicken fry is a simple and delicious dish made by cooking chicken in freshly ground masala spices and fried. This chicken dish is unique for its taste. Kerala Nadan Kozhi (chicken) fry has an amazing flavour from the freshly grounded spices and from tampering with curry leaves.

Beef Kondattam £ 13.50

Kerala style beef kondattam is a popular dish in the Malabar region. This is a very spicy dish where boneless beef pieces are marinated with spices, fried and then sautéed in masala.

Beef Pottitherichathu £ 13.99

"Pottitherichathu" – meaning "something that bursts". This name refers to a Malabari-style fried Beef dish, characterized by its crispy texture and unique spice blend. Boneless beef is cut as strips and marinated with some basic spices. The marinated beef is then rolled into these cut sheets, till it is stuck to them and finally deep fried.

Chilli Chicken Dry £ 13.99

Chilli Chicken is a spicy Indo-Chinese dish made with crispy fried chicken tossed in a bold, flavourful sauce of soy, garlic, and green chilies. A perfect blend of heat, crunch, and tangy—served dry

Mixed Grill £ 18.75

Our mixed grill is a combination of lamb chops, seekh kebab, and chicken tikka.

Puliyinji Beef



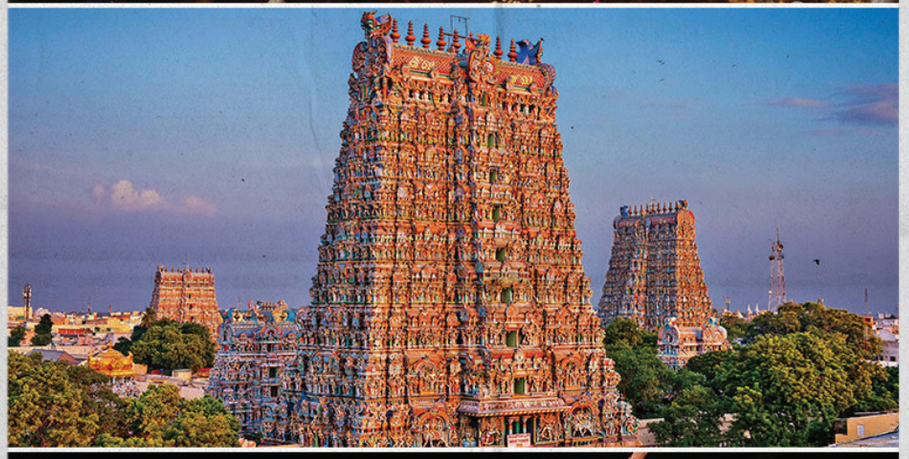
Dragon Chicken



Discover India — On A Plate And Beyond



▼ Jallikattu



▼ Meenakshi Temple, Madurai



▼ Bharatanatyam Dance

Tamil Nadu: Culture, Temples & Timeless Traditions

1. Jallikattu – A traditional bull-taming sport held during the Pongal festival, symbolizing bravery and rural pride.

2. Meenakshi Temple, Madurai – A stunning Dravidian-style temple with towering gopurams, colorful carvings, and centuries of spiritual heritage.

3. Bharatanatyam Dance – One of India's oldest classical dance forms, known for its graceful movements, expressions, and storytelling through rhythm.

SEAFOOD APPETIZERS

Rumi Fried Fish — £ 9.45
Fish fillet marinated in authentic spices and coated with batter.

Honey Prawns — £ 11.99
Honey Prawns are a much-loved favourite at suburban Chinese restaurants & takeaway joints across India. Plump, snappy prawns are battered and fried until crisp, then tossed in a sweet and sticky honey sauce.

Prawn Spicy Grill — £ 11.99
Spicy Grilled Shrimp is made with an amazing chili, lemon, and garlic marinade. This spicy grilled shrimp recipe is full of delicious flavours that will send your tastebuds soaring!

Tandoori Prawns — £ 11.99
The flavours of our Tandoori Prawn, expertly marinated in a blend of traditional spices and yogurt, then grilled to perfection. Each succulent prawn is infused with a smoky aroma and a tantalizing zest that will transport your taste buds to the heart of India.

Salt & Pepper Prawns — £ 11.99
Flavour of our Salt and Pepper Prawns, expertly crafted to deliver a perfect balance of Savory and spicy notes. Each succulent prawn is lightly coated and fried to golden perfection, then tossed with a blend of aromatic spices and freshly cracked pepper

Habibi Fish — £ 11.99
A famous fish delicacy made out of fried king fish with shallots, ginger and coconut milk. This dish is very popular among Malabari's in the Persian Gulf.

Grilled Garlic Prawns — £ 12.45
Grilled garlic prawns are typically prepared with seasoned prawns cooked on a grill, resulting in a crispy exterior and juicy interior. A common preparation involves coating the prawns with a lemon garlic butter sauce for added flavour.

Ikkayees Fried Prawns — £ 11.99
Prawns fried in chef special masala with flour coating.



Habibi Fish

Photographs are for illustrative purposes only. Actual dishes may vary in presentation.

IKKAYEES
BIRYANI DELICACIES

Shahi Biryani

As Per Your Order Variation Available In

Paneer	£ 12.75
Vegetable	£ 13.99
Chicken	£ 13.99
Chicken Tikka	£ 13.99
Lamb	£ 14.99
Prawns	£ 16.99
Lamb Shank	£ 16.99

Shahi Biryani is a luxurious, aromatic dish. It's traditionally a 'Dum' style biryani, meaning it's slow-cooked, often in layers. The key elements are saffron-infused rice, a creamy base, it's a mix of native Indian spicy rice dishes and the Persian pulao, developed in the royal kitchens of the Mughal Empire.

Kozhikodan Chicken Dum Biryani £ 11.99

Kozhikode' or Calicut (the anglicized name) is a coastal city in the state of Kerala in India also known as the 'land of spices'. A visit to Calicut is incomplete without enjoying the famous Kozhikodan chicken biryani! The main star ingredient of this dish is the rice used which is a special 'Jeerakasala' or 'Kaima' rice and this is a tiny variety of rice that enhances the taste of this dish.

Chicken 65 Biryani £ 13.45

A South Indian-style dum biryani layered with Chicken 65—spiced, marinated fried chicken—along with fragrant rice, fresh herbs, crispy onions, and a drizzle of ghee.

Beef Dum Biryani £ 13.99

Beef Dum Biryani involves layering marinated beef with partially cooked rice and aromatic spices in a heavy-bottomed pan. The dish is then sealed, often with foil, and slow-cooked.

Beef Chilli Biryani £ 13.99

Beef chilli biryani is a South Indian-style dish made with deep-fried beef cooked in thick gravy, layered between the rice, and finished on dum over a slow fire.

Lamb Dum Biryani £ 14.99

Lamb biryani is a flavourful dish that combines Lamb with rice, spices, herbs, and yogurt. It is known for its tender meat and aromatic rice. The preparation involves marinating the lamb to enhance its flavour and tenderness.

Prawn's Biryani £ 14.99

Chemmeen Biryani, also known as prawn or shrimp biryani, is a flavourful rice dish. It's prepared by Dum cooking aromatic rice with prawns, herbs, and spices. A popular delicacy of Kerala, India.



Chicken 65 Biryani



King Fish Biryani — £ 13.99

A simple style Kerala biryani made with king fish and spice infused rice in layers.

Mussel's Biryani — £ 13.99

(As Per Availability)

Kallummakkaya Biryani, also known as "Kannur Special Kallummakkaya Biryani," is a unique and flavoursome dish originating from the coastal city of Kannur in the southern Indian state of Kerala. The recipe involves marinating and frying the mussels and layered in between rice and cooked on slow fire as Dum.

Chatty Biryani — £ 14.95

Chatty Biryani is a traditional clay-pot biryani available with chicken and beef. Slow cooking in the chatty enhances the aroma and flavour of the spices and meat. Accompanied by raita, pickle, poppadom, and Chammandi.

Ambur Biryani — £ 13.25

Ambur biryani is a delightful one-pot meal with succulent pieces of meat cooked with aromatic basmati rice, mint leaves, coriander leaves, and whole spices.

Squid Fish Biryani — £ 12.99

Koonthal Biryani, also known as Squid Biryani, is a flavourful South Asian rice dish featuring marinated squid, fragrant spices, and rice. The squid is typically marinated in a blend of spices, and then cooked with rice, often incorporating coconut milk for extra flavours.

Ikkayees Special Chilman Biryani — £ 16.50

Chilman Biryani (Parda Biryani) is a luxurious, aromatic Indian rice dish where fragrant basmati rice and marinated lamb are slow-cooked under a "chilman" — a veil of crispy, egg-washed puff pastry.

Ikkayees Special Lamb Chilman Biryani



King Fish Biryani



Discover India — On A Plate And Beyond



▼ Munnar Tea Plantations



▼ Backwaters of Kerala



▼ Periyar Wildlife Sanctuary

Nature's Best in God's Own Country

1. **Munnar Tea Plantations** – Rolling green hills covered in tea gardens, misty mornings, and scenic trails.
2. **Backwaters of Alleppey** – Serene houseboat cruises through palm-lined canals and village life.
3. **Periyar Wildlife Sanctuary** – A lush forest reserve in Thekkady, home to elephants, birds, and boat rides on the Periyar Lake.

COASTAL DELICACIES OF KERALA (SOUTH INDIA)

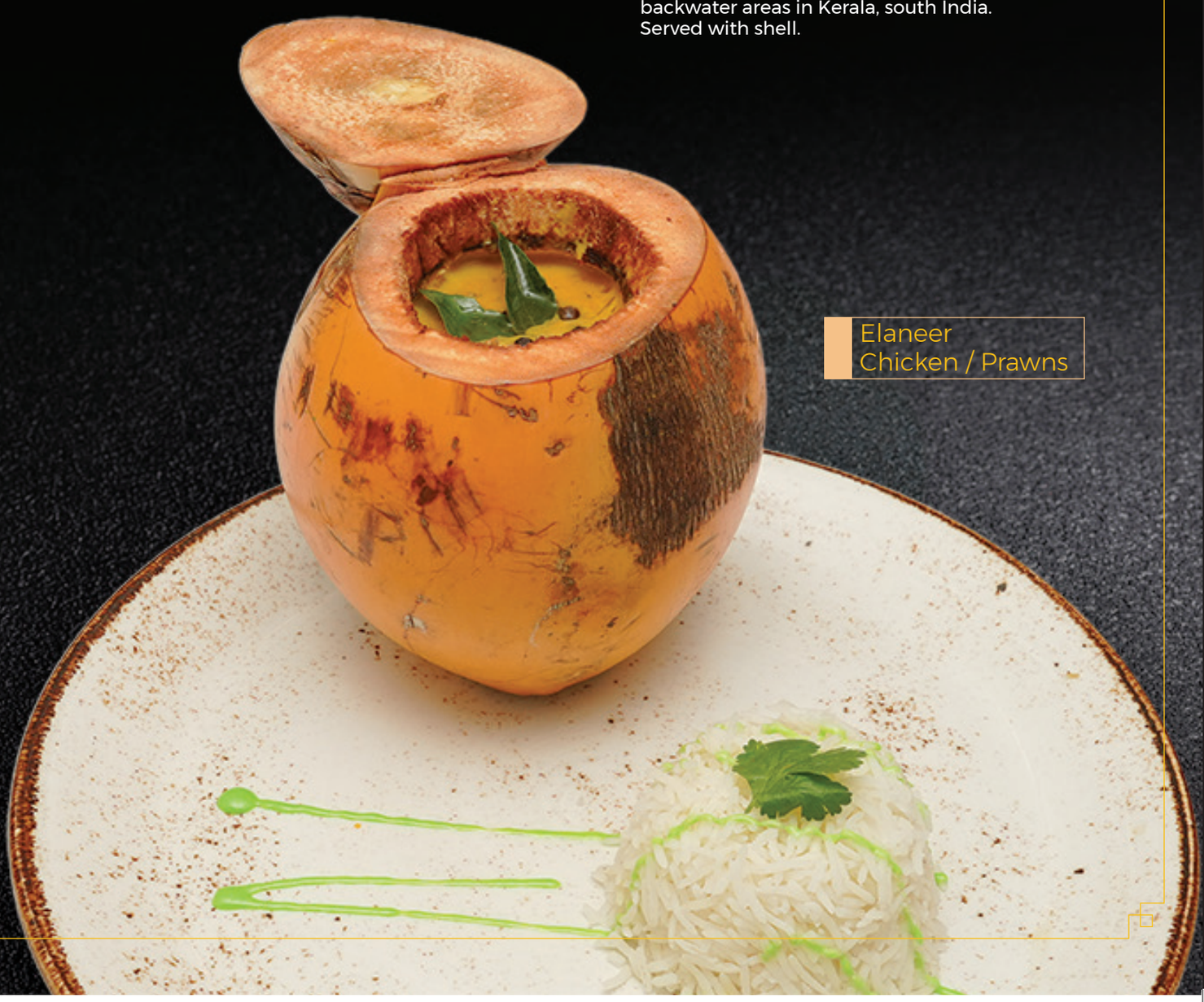
Prawns / King Fish Vattichathu / Mulagittedh — £ 13.99
Fish Vattichathu, also known as Meen Mulakittu Vattichathu, is a spicy and tangy fish curry. It's typically made with meaty kingfish or prawns as per your order. One of the key coastal delicacies.

King Fish/ Prawns Chatty Curry — £ 13.99
King Fish / Prawns Chatty Curry is a Kerala-style fish curry cooked in a clay pot (chatty) with onions, spice powders, coconut milk, water, and salt.

King Fish / Prawns Mango Curry — £ 13.99
King Fish /Prawns Mango Curry is a Kerala-style fish curry known for its blend of spices, coconut milk, and the tangy flavour of raw mango.

Prawn Roast — £ 13.99
Kerala prawns roast is a spicy, semi-dry South Indian seafood dish made with prawns cooked in a thick masala of onions, ginger, garlic, curry leaves, black pepper, chili, turmeric, and roasted spices, often with a touch of coconut oil for extra flavor.

Kuttanadan Crab Roast — £ 14.99
Kuttanadan Crab Roast is a spicy and flavourful Kerala-style dish featuring crab cooked in an aromatic masala. Kuttanad is one of the most beautiful backwater areas in Kerala, south India. Served with shell.



Elaneer
Chicken / Prawns

Discover India — On A Plate And Beyond



▲ Incredible India

Holi Festival – Celebrated Nationwide

Known as the Festival of Colours, Holi is one of India's most joyful and vibrant celebrations. Held every spring, it marks the victory of good over evil and the arrival of new beginnings. Streets across the country burst into color as people throw powdered dyes, dance, and share festive sweets—offering visitors a truly unforgettable and heartwarming cultural experience.

IKKAYEES MASTER CHEF RECOMMENDATION

Beef Dry Fry — £ 12.99
Kerala-style beef dry fry is a quintessential South Indian dish featuring tender beef slow-roasted in coconut oil with a dark, aromatic blend of spices, curry leaves.

Beef Varattiyathu — £ 14.25
Beef Varattiyathu, also known as Beef Ularthiyathu or Beef Fry, is a popular dish from Kerala, India. It's made by slow-roasting or pressure-cooking beef in a flavourful blend of spices, herbs, and coconut. It's considered a staple food in South Indian cuisine, especially among Malayalees.

Beef Coconut — £ 13.99
Beef coconut recipes often feature slow-cooked or braised beef, simmered in a coconut milk-based broth or curry. Common preparation methods include slow cookers and one-pan meals. The resulting dishes are typically rich, flavourful, and tender, often incorporating fragrant spices.

Fish Molee — £ 14.99
When modifications came about to make the dish mild. So, instead of red chilli powder, coconut milk was added. The Portuguese enjoyed the dish and called it 'Lady Molly. ' It was named after the woman who first created the item, and this is how this popular dish Fish Molee came about.

Prawns 20/20 — £ 14.99
This is our brand tribute to the Indian cricket team when they arrived in Dubai for a T20 Cricket match. In this dish prawns cooked in a rich house masala, inspired by bold Indian flavours and finished as a chef-special prawn dish.

Venadu Paal Konju — £ 14.25
Venad Paal Konju is a quick and easy prawn dish cooked in thick coconut milk. This dish is prepared with turmeric powder, pepper, chili flakes, salt, shallots, ginger, garlic, green chilies, and curry leaves. The prawns are marinated and then cooked in coconut milk. Meaning of Venad is, Venad was a medieval kingdom located in the Kerala region of India.

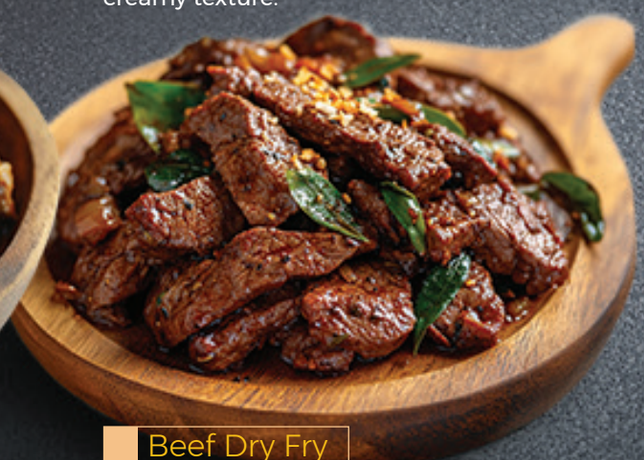
Kuttichara Kalyana Choru — £ 14.95
Kuttichira Kalyana Choru is a Kerala-style feast served in an earthen pot with curated wedding-style sides, meat, curry, pickles, and chutneys. Fish not included.

Mangala Choru — £ 14.95
Mangala Choru is a Kerala-style rice meal served in an earthen pot with selected sides such as curry, pickles, chutneys, meat and accompaniments. fish not included.

Elaneer Chicken / Prawns — £ 15.76/ 17.20
Elaneer Chicken (also known as Tender Coconut Chicken) is a distinctive South Indian delicacy, particularly popular in Kerala and Tamil Nadu. It is characterized by slow-cooking tender chicken pieces with the natural water and soft pulp of a tender coconut (elaneer), which infuses the meat with a subtle sweetness and a rich, creamy texture.

Beef Coconut





Beef Dry Fry

Photographs are for illustrative purposes only.
Actual dishes may vary in presentation.

IKKAYEES BEEF AND CHICKEN SPECIALS

All Chicken special curries in this section are made with chicken with bone.

Beef/ Chicken Varutharachathu — £ 13.99 / 12.99

Beef / chicken Varutharachathu, also known as Beef/ chicken Varutharacha Curry, is a traditional Kerala dish. It features beef/chicken cooked in a flavourful gravy made from roasted coconut and spices. The roasting of the coconut is key to giving the curry its unique taste and richness.

Beef Chilli / Chicken Chilli — £ 13.99 / 13.99

Kerala-style beef / chicken chili involves preparing beef / chicken with ingredients such as green chilies, ginger-garlic paste, and curry leaves. The beef / chicken is typically cut into strips or cubes, marinated, and then cooked.

Beef / Chicken Chatty Curry — £ 13.99 / 13.99

Beef / chicken Chatty Curry is a slow-cooked dish, typically prepared in an earthen pot (Chatty) for added flavour.

Beef / Chicken Cheriyulli — £ 13.99 / 13.99

Beef Cheriyulli is a dish featuring beef marinated in a masala. It involves roasting and slow cooking the beef with baby onions. The dish is characterized by the prominent use of onions, which are cooked to perfection alongside the beef.

Beef Ghee Roast — £ 13.99

Beef ghee roast is a classic dish with the mouth watering flavours of succulent beef pieces coated with pepper, other spices and lightly sweetened with coconut milk to reduce the heat cooked with ghee.

Beef Thenga Kothu — £ 13.99

Kerala-style beef Dish, a spicy dish made by slow-cooking or pressure-cooking marinated beef with Kerala spices and other ingredients. Once tender, it is roasted with tempered coconut slices and curry leaves, resulting in a rich texture and taste.

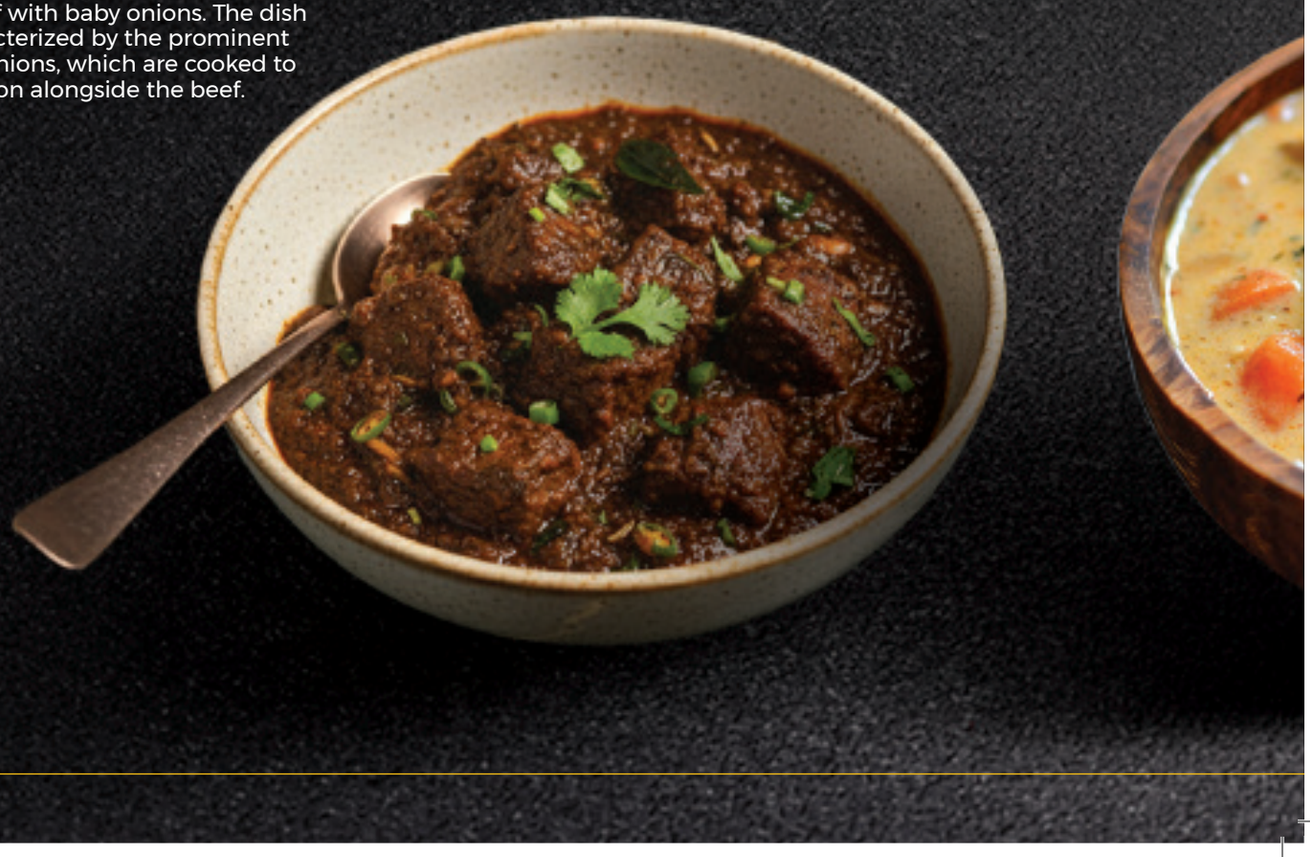
Beef Varattiyathu — £ 13.99

Kerala style beef dish made with special spice and coconut with curry leaves

Kerala Chicken Stew — £ 13.99

Kerala Chicken Stew is a traditional dish from Kerala (India). It is a mild chicken curry prepared using bone-in chicken, veggies, spices, and coconut milk.

Beef Varutharachathu



Malabar Chicken Curry £ 13.99

Malabar is a region in Kerala dominated by the Muslim population. This region has a unique way of cooking compared to the rest of the state, and the slight difference in the cooking method. Malabar Chicken Curry is a creamy and delicious Kerala-style chicken curry.

Achayans Kozhi Curry £ 13.99

This dish is a popular dish in the Travancore region, highlighting the rich culinary traditions of Kerala. Achayans Kozhi Curry is a traditional South Kerala-style chicken curry. Common ingredients include chicken, turmeric, ginger, garlic, and fennel seeds. The curry is garnished with fried coconut bits.

Pepper Chicken (Chicken Kurumulaku) £ 13.99

Pepper chicken encompasses various preparations, with origins in both South Indian and Chinese American cuisines. South Indian versions typically involve cooking chicken with onions, curry leaves, and green chilies.

Kuttanadan Chicken Curry £ 13.99

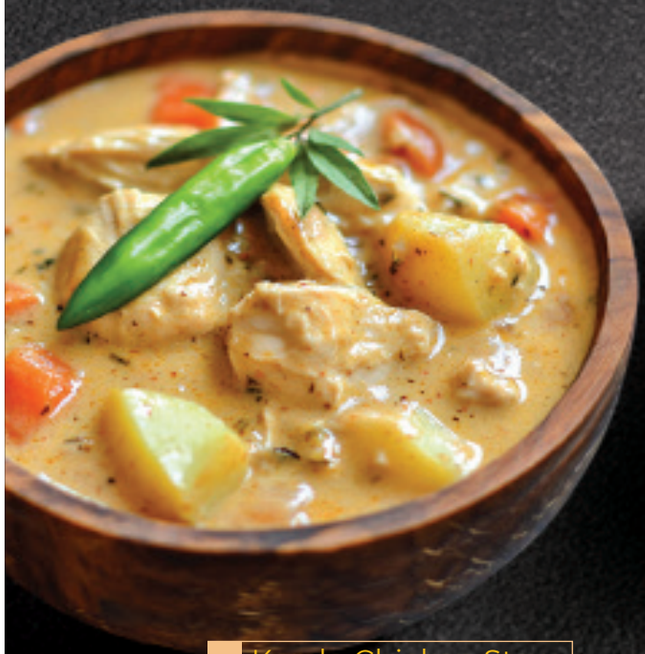
Kuttanadan Kozhi Curry appears to be a chicken dish. Key ingredients include chicken, turmeric powder, salt, pepper powder, ginger-garlic paste, garam masala, and chili powder. Kuttanad is one of the most beautiful backwater areas in Kerala, south India

Garlic Chicken £ 13.99

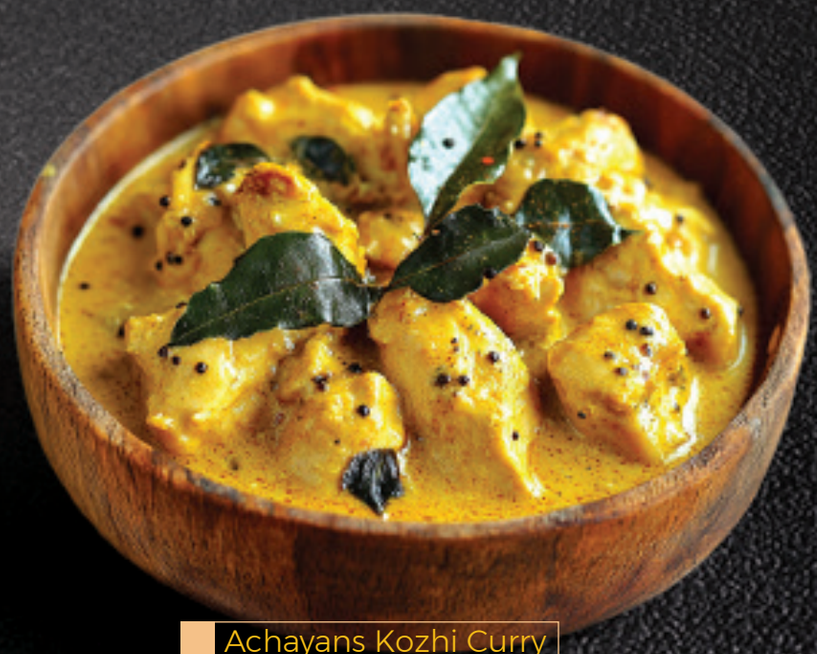
Garlic chicken is a dish featuring pan-fried chicken in a Savory, buttery, and garlic-infused sauce. The chicken is typically seasoned with garlic powder, seasoning salt, and onion powder before cooking.

Alleppey Chicken Curry £ 13.99

Alleppey Chicken Curry is a South Indian dish, specifically from the Alleppey region, known for its rich and flavourful profile. It features chicken simmered in coconut milk and infused with a blend of Indian spices. The curry is described as mild and creamy, with variations including cashews for added richness. The coconut milk forms the base of the sauce, contributing a distinct sweetness and texture to the dish, making it a popular and mouth-watering curry.



Kerala Chicken Stew

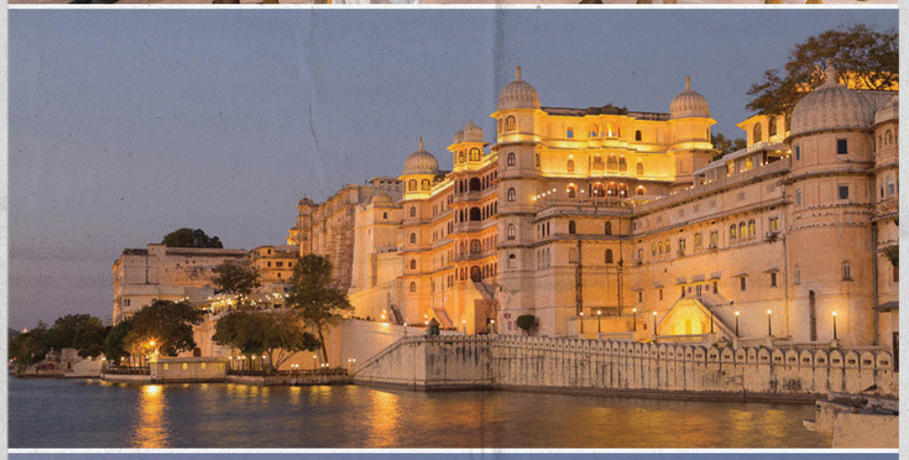


Achayans Kozhi Curry

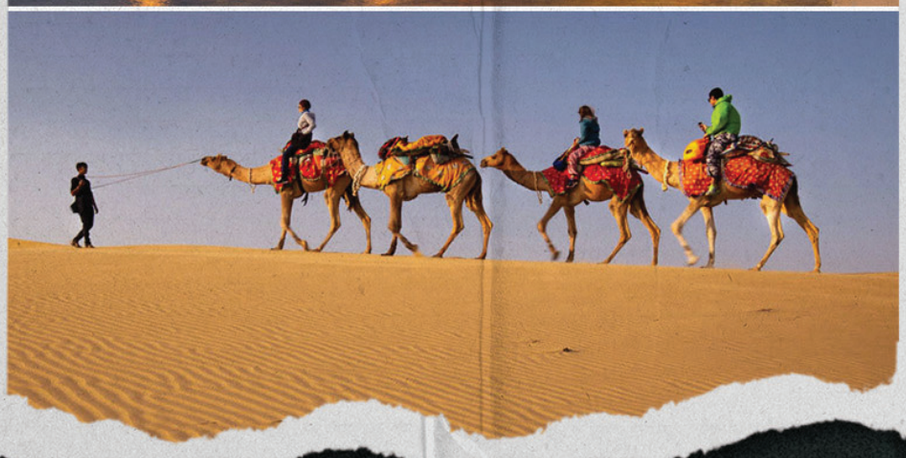
Discover India — On A Plate And Beyond



▼ Pushkar Camel Fair



▼ City Palace, Udaipur



▼ Jaisalmer Desert Safari

Iconic Tourist Experiences In Rajasthan

1. **Pushkar Camel Fair** – A world-famous desert festival with camels, folk music, and vibrant local culture.
2. **City Palace, Udaipur** – A majestic lakeside palace with courtyards, balconies, and views of Lake Pichola – a true royal experience.
3. **Jaisalmer Desert Safari** – Ride camels across golden dunes, enjoy sunset views, and experience Rajasthani dance under the stars.

IKKAYEES TRADITIONAL SPECIALITIES

Paal Kappa Beef £ 16.95
Paal Kappa is a viral food item, tapioca cooked in rich coconut milk. It's then paired with beef.

Chicken Kanthari Kappa £ 16.95
Chicken Kanthari Kappa is a dish featuring chicken marinated in spices and Kanthari chilies (bird's eye chilies), known for their heat and medicinal properties. It's served with Kappa (tapioca), a traditional pairing. The dish offers a flavourful and spicy experience. The Kanthari chilies are a key element, contributing both Flavors and potential health benefits.

Aadu Thoma Chips £ 17.45
Aadu Thoma Chips is a spicy, crispy lamb preparation tossed with house masala and fried curry leaves with chips

Aaduthoma Rice £ 17.50
Auduthoma rice is a preparation made with lamb shank and rice combined with chef special marination.

Chicken / Beef Dum Parotta £ 16.45
Kerala Dum Parotta is a dish originating from Kerala, involving parotta (a layered flatbread) combined with various meat gravies,and cooked using a 'Dum' processed in a clay pot to infuse flavours.



Paal Kappa Beef

King Fish / Karimeen Mango Curry

IKKAYEES NORTH INDIAN DELICACIES

Karahi Chicken / Lamb — £ 13.95 / 13.95
(Mild / Medium / Hot)

Karahi Chicken/ Lamb is a popular, vibrant Pakistani and North Indian curry known for its rich tomato base, high-heat stir-fry technique, and absence of onions in its most traditional form.

Karahi Lamb Keema — £ 13.99
(Mild / Medium / Hot)

Karahi Lamb Keema involves cooking minced lamb with spices, onions, garlic, and ginger in a karahi (wok-like pan). The dish's heat level is adjustable, ranging from mild to hot. Karahi is a tomato and ginger-based curry originating from the Khyber Pakhtunkhwa region.

Akbari Chicken Masala — £ 13.99
(Mild / Medium)

Akbari Chicken Masala is a rich, mildly spiced Mughlai-style curry made with tender chicken cooked in a creamy, aromatic gravy of yogurt, onions, nuts, and warm whole spices. It is known for its smooth texture, slightly sweet depth, and royal flavor profile.

Shahi Chicken / Lamb Korma — £ 13.99 / 14.45
(Mild / Medium/)

Shahi Chicken / lamb Korma is a rich and flavourful Indian dish from Mughlai cuisine, known for its creamy texture and aromatic spices. It features marinated chicken / lamb simmered in a curry made with onions, nuts, yogurt, and coconut.

Methi Chicken — £ 13.99
(Mild / Medium / Hot)

Methi Chicken is an Indian dish featuring chicken cooked with a combination of ingredients, including onions, tomatoes, spices, herbs, and yogurt. A key component is fresh fenugreek leaves (Methi), which provide a distinctive flavour.

Chicken / Lamb Jalfrezi — £ 13.99 / 14.45
(Medium / Hot)

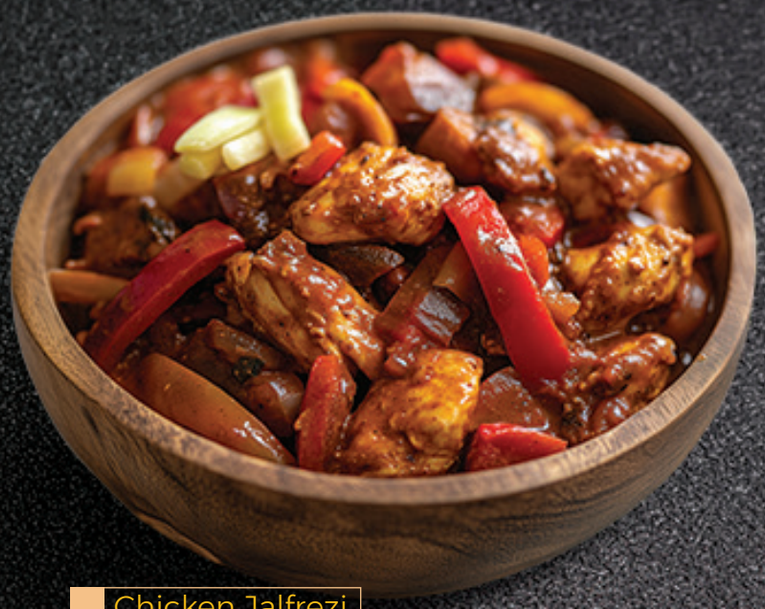
Chicken Jalfrezi is a popular Indian curry, which is typically one of the spicier Indian curries. Jalfrezi "loosely translates to spicy hot stir fry".

Madras Chicken / Prawn / Lamb — £ 13.45 / 14.95 / 13.95
(Medium / Hot)

A well-liked Indian dish with a reputation for being strong and fiery. Madras curry has a variety of proteins including lamb and chicken. Inspired by Tamil cooking Madras is distinguished by its spicy and faintly sweet flavour.

Murgh Makhani (Butter Chicken) — £ 13.99
(Mild)

North Indian food called Murgh makhani, or butter chicken, consists of grilled chicken in a rich sauce made with tomatoes. To accommodate personal tastes, the amount of spice may be changed.



Chicken Jalfrezi

Handi Gosht (Lamb) / Handi Murgha Laziz £ 13.99 / 12.79
(Mild / Medium)

Tender lamb / Tender chicken is slowly cooked in a traditional Handi with aromatic spices, rich gravy, and a touch of cream for a truly flavorful and satisfying dish.

Bhuna Gosht (Lamb) / Bhuna Chicken £ 13.99 / 12.79
(Mild / Medium / Hot)

Bhuna Gosht / Chicken is a slow-cooked lamb / chicken dish prepared with browned onions, fragrant spices, and yogurt

Palak Gosht (Lamb) / Palak Chicken £ 13.99 / 12.99
(Mild / Medium / Hot)

Palak Gosht (lamb) / chicken is a popular curry originating from Pakistan, particularly in the Punjab region. It's characterized by tender meat simmered in a spinach and tomato-based gravy, seasoned with various whole and powdered spices.

Chicken Tikka Masala £ 13.95
Chicken tikka masala is a dish consisting of roasted marinated chicken pieces in a spiced sauce. The sauce is usually creamy and orange-coloured.

Chicken Balti £ 13.75
Lamb Balti £ 14.99
Chicken Tikka Balti £ 13.99
This dish is all about the vessel it's cooked and served in. The word balti is found in Urdu, Hindi and Bengali, and means bucket, although it is more of a thin steel or iron wok. Meat and vegetables – – are cooked up quickly over a high heat, much like a stir-fry.

Rogan Josh
As Per Your Order Variation Available In

Chicken £ 13.45
Lamb £ 14.95
Chicken Tikka £ 14.45
Rogan josh is a popular Indian curry, particularly from the Kashmir region, known for its rich, red, and flavorful sauce, typically made with lamb or mutton. The name "rogan josh" translates to "oil or red" (rogan) and "passion or hot" (josh), reflecting the dish's characteristic oil-based, fiery sauce

Chicken Tikka Madras £ 13.95
Chicken Tikka Madras is a popular curry dish that combines the flavors of a traditional Madras curry with the tender, marinated chicken of Tikka.

Handi Gosht (Lamb)



Photographs are for illustrative purposes only. Actual dishes may vary in presentation.

IKKAYEES ICONIC NORTH INDIAN VEGETARIAN DISHES

Dal Tarka — £ 11.45
(Mild / Medium / Hot)

Dal Tarka is a popular North Indian dish made with lentils, spices, and herbs. It typically involves cooking lentils (often red lentils) with turmeric until they are soft. The 'tarka' refers to a tempering or seasoning made separately, usually with spices like chilies, added to the cooked lentils.

Aloo Palak — £ 11.45
(Mild / Medium / Hot)

Aloo Palak is a flavourful and healthy Indian dish made with spinach and potatoes.

Bhindi Dopiaza — £ 11.45
(Mild / Medium / Hot)

Bhindi Do Pyaza is a popular North Indian dish featuring okra (bhindi) and a significant number of onions (pyaza). The dish is characterized by its use of caramelized onions, spices, and herbs, resulting in a flavourful and often dry curry. It is typically vegan.

Bombay Potatoes — £ 11.45
(Mild / Medium / Hot)

Bombay Potatoes, also known as Bombay Aloo, feature boiled potatoes combined with a flavourful mix of onions, tomatoes, spices, and curry leaves. The dish is known for its thick, tangy sauce that coats the potato chunks.

Kadai Paneer — £ 10.75
(Mild / Medium / Hot)

Kadai Paneer is a popular North Indian dish featuring paneer (Indian cheese) and bell peppers cooked in a flavourful, spicy masala.

Rasmesay Chana (Chickpea Curry) — £ 11.45
(Mild / Medium / Hot)

Ramsay's Chana (chickpea curry) is available in mild and medium spice levels, with options to adjust the heat.

Subzi Miloni — £ 11.45
(Mild / Medium / Hot)

Subzi miloni is a traditional Indian dish featuring seasonal vegetables in a thick-based gravy. It is known for its delicious blend of vegetables in a spiced spinach and mint gravy. Originating from Lucknow.

Palak Paneer — £ 11.45
(Mild / Medium / Hot)

Palak Paneer is a popular North Indian dish featuring paneer (Indian cheese) in a spinach-based curry. It typically includes ingredients such as onions, spices, and herbs, creating a flavourful and healthy meal.



Dal Makhani

Karahi Paneer £ 11.45
(Mild / Medium / Hot)

Karahi Paneer is a popular and flavourful dish featuring paneer (Indian cheese) and bell peppers cooked in a spiced masala. This semi-dry curry is characterized by its blend of fresh ground spices, tomato and onion based gravy.

Dal Makhani £ 11.45
(Mild / Medium / Hot)

Dal Makhani is a beloved North Indian dish. It is known for its rich, creamy, and buttery flavour. This dish is made by slow-cooking whole black lentils and red kidney beans with a blend of spices, butter, and cream. The slow cooking process, often done over low heat for an extended period.

Veg Kurma £ 10.75
Veg Kurma is a South Indian mixed vegetable dish, often made in a one-pot style. It is known for its aromatic flavours and creamy texture, achieved through a coconut-based masala.

Veg Kerala Stew (South India) £ 10.75
Kerala-style vegetable stew is a creamy, mildly spiced, and aromatic dish. It features mixed vegetables cooked in coconut milk and spices.

Mix Veg Curry £ 10.75
Mix Veg Curry is a comforting and healthy dish, made with various vegetables.

Kadai Vegetable £ 10.75
Kadai Veg is a flavourful Indian dish featuring a mix of vegetables like onions, tomatoes, bell peppers, carrots, beans, and cauliflower. It's cooked with kadai masala, a blend of spices, and cream, offering a spicy and Savory taste similar to Kadai Paneer, but with vegetables.

Paneer Butter Masala £ 10.75
Paneer Butter Masala is a rich and creamy Indian curry. It features paneer (Indian cheese) in a tomato and cashew-based sauce, enhanced with butter and various spices.

Mushroom Masala £ 10.75
Mushroom Masala is a rich and flavourful Indian curry. It typically features tender mushrooms cooked in a tomato-based sauce with onions, and aromatic spices.

Chilli Mushroom Gravy £ 11.45
Chilli mushroom made with gravy.



Paneer Butter Masala

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SUNDRIES

Poppadom — £ 1.29
Pappadom, also known as papad, is a thin, crispy Indian cracker or wafer, often made from lentils or other legumes. It's a popular snack and side dish, typically fried or roasted and eaten as an appetizer or accompaniment to meals.

Onion Chutney — £ 1.29
Onion Chutney Is A South Indian Side Dish Primarily Made With Onions, Spices, And Herbs.

Mint Chutney — £ 1.29
Mint chutney is a vibrant green, spicy Indian condiment or dip primarily made with fresh mint leaves and other ingredients like cilantro, garlic, ginger, and spices. It's also known as Pudina Chutney or green chutney. The word "chutney" itself comes from the Hindi word "chatni," meaning "to lick," reflecting its flavour-enhancing and often spicy nature.

Mango Chutney — £ 1.29
Mango chutney is a condiment, a sweet side dish made from mangoes that are cooked with vinegar and spices to a sweet-and-sour or spicy-sour compote or purée.

Mixed Pickle — £ 1.29

Kerala Porotta (1 Piece) — £ 2.79
Kerala Porotta is a flaky layered flatbread. It is a popular South Indian, Kerala dish which tastes delicious with veg salna or chicken salna. Parotta dough is made using refined flour, salt, sugar, milk and oil. The dough is allowed to rest for many hours to make soft flaky porotta.

Puttu — £ 2.79
It is not just the Kerala Puttu which is famous. This distinct dish is also well-known in other South Indian states like Karnataka, Tamil Nadu and even some parts of Sri Lanka. When translated in Malayalam or Tamil languages, Puttu means 'portioned.'It is basically tubes or rolls of rice flour enveloped with fresh grated coconut that are steamed in a special equipment called a 'puttu kudam' or 'puttu kutti.' A particular Puttu recipe might also have a sweet or savory stuffing in them. Traditionally, it was also made in bamboo logs which used to impart a lovely natural aroma to the dish.


Mint Chutney


Appam


Raita


Kerala Porotta


Buttered Naan

Appam £ 1.99
Appam (also known as “palappam”) are tasty and fluffy pancakes or hoppers from the Kerala cuisine that are made from ground, fermented rice and coconut batter. Thin and crispy around the edges with soft fluffy centre appam taste delicious when paired with vegetable / meat stew.

Chappathi £ 1.99
Chappathi is a staple food in Indian cuisine and is very easy to make. It makes a lighter alternative to naan bread to go with your favourite curry.

Tandoori Roti £ 2.79
Tandoori roti is a flat bread made in tandoori clay oven.

Buttered Roti £ 3.29
Tandoori roti is a flatbread made in a tandoor clay oven, and butter is applied.

Plain Naan £ 3.29
Naan is a single-layer bread with a light and slightly fluffy texture and golden-brown spots from the baking process in tandoor clay oven.

Buttered Naan £ 3.99
Naan is a single-layer bread with a light and slightly fluffy texture and golden-brown spots from the baking process in tandoor clay oven. Once butter is applied it becomes butter naan.

Chips £ 3.99
Served as normal traditional chips.

Masala Chips £ 3.99
Normal chips seasoned with spices.

Raita £ 4.79
Raita is a cooling yogurt-based accompaniment made with fresh herbs and vegetables, commonly served with biryani and other Indian dishes.

Cheese Naan £ 3.99
Cheese naan is cheese stuffed single-layer bread with a light and slightly fluffy texture and golden-brown spots from the baking process in tandoor clay oven.

Keema Naan £ 3.99
Keema Naan is stuffed with cooked spiced minced lamb meat single-layer bread with a light and slightly fluffy texture and golden-brown spots from the baking process in tandoor clay oven.

Garlic Naan £ 3.99
Garlic Naan is a single-layer bread flavoured with garlic, baked in a tandoor clay oven. The buttered version is listed separately as Garlic Butter Naan.

Peshwari Naan £ 3.99
Peshawari Naan is a single-layer bread stuffed with coconut, almond, sultanas, butter, a light and slightly fluffy texture and golden-brown spots from the baking process in tandoor clay oven.

Coriander Naan £ 5.45
Garlic and Chilli Naan £ 5.45
Chilli Naan £ 4.79
Garlic Butter Naan £ 4.79
Garlic and Cheese Naan £ 5.45
Garlic and Coriander Naan £ 5.45

Chutney Tray £ 4.79
A selection of chutneys, such as mint chutney, onion chutney, mango chutney, and mixed pickle.

Kappa £ 6.75
Cassava or Tapioca is referred to as Kappa in Malayalam language. Kappa is a renowned dish which each Keralite’s always prefer to eat any time with fish or meat curries. There are lots of variation of kappa in Kerala, south part of India.

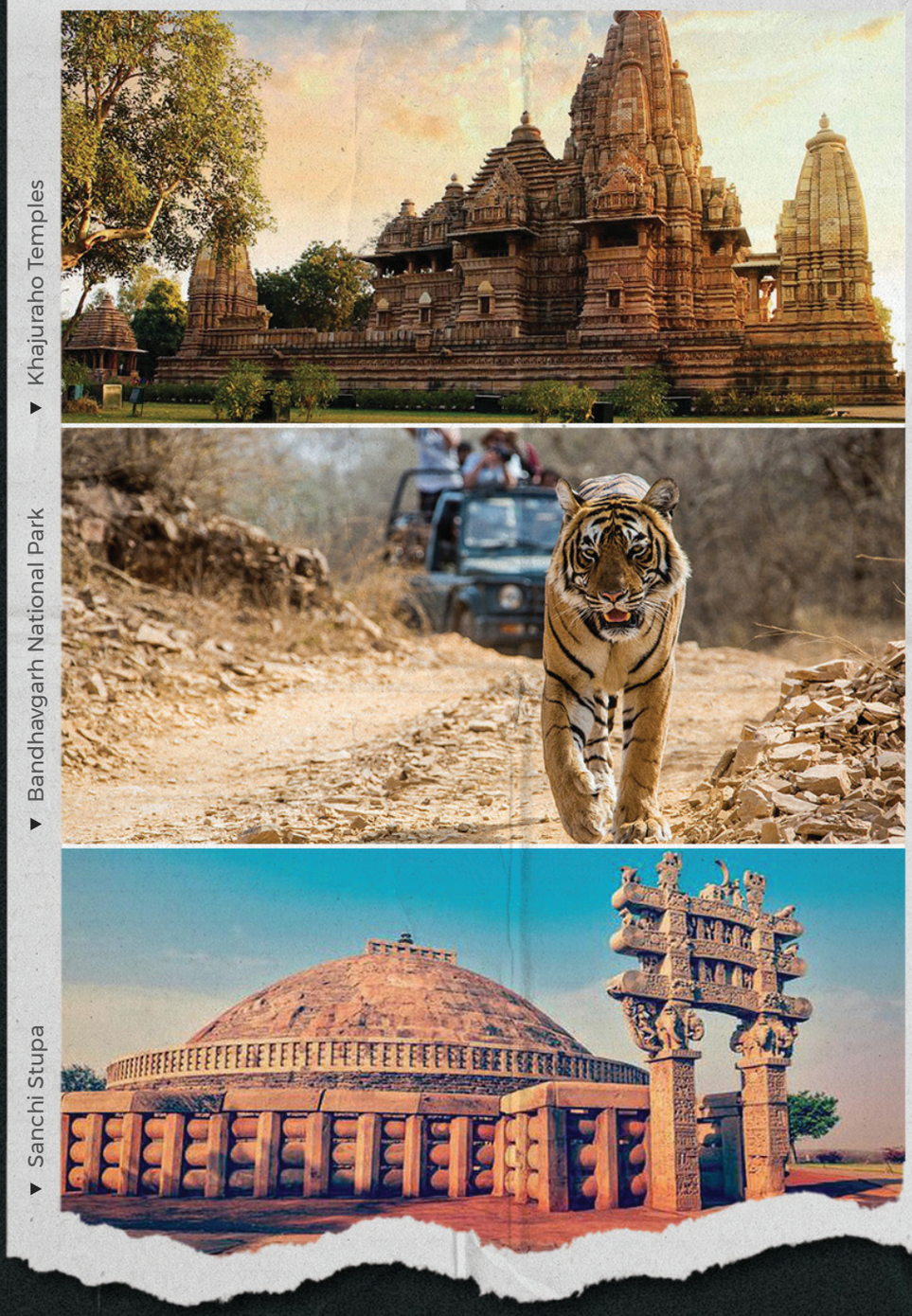
Paal Kappa £ 11.99
Kappa (Cassava or Tapioca) cooked in coconut milk in a sticky way.

Kanthari Kappa £ 11.99
Kappa (Cassava or Tapioca) cooked with bird eye chilli (Kanthari mulak).

Machboos
As Per Your Order Variation Available In

Chicken £ 13.95
Lamb £ 15.95
Prawns £ 16.95
Machboos is an Arab mixed rice dish that originates from Saudi Arabia or Yemen. It is commonly regarded as a national dish in all the countries of the Gulf.

Discover India — On A Plate And Beyond



▼ Khajuraho Temples

▼ Bandhavgarh National Park

▼ Sanchi Stupa

Madhya Pradesh: Heart of Incredible India

1. **Khajuraho Temples** – UNESCO World Heritage Site known for stunning architecture and intricate erotic sculptures.
2. **Bandhavgarh National Park** – A top destination for tiger safaris, rich wildlife, and ancient ruins deep in the forest.
3. **Sanchi Stupa** – One of the oldest Buddhist monuments in India, symbolizing peace, heritage, and spiritual history.

RICE BOWLS AROUND THE GLOBE

Jeera Rice (Cumin Rice)	£ 4.79
Boiled Rice / Steamed Rice	£ 5.45
Garlic Rice	£ 6.75
Vegetable Fried Rice	£ 6.75
Pulao Rice	£ 6.75
Ghee Rice	£ 6.75
Mushroom Pulao Rice	£ 7.95
Keema Rice	£ 7.99
Egg Fried Rice	£ 8.75
Chicken Fried Rice	£ 11.95
Beef Fried Rice	£ 12.95
Prawns Fried Rice	£ 13.95
Mixed Fried Rice	£ 14.95



Jeera Rice (Cumin)

Ghee Rice

Photographs are for illustrative purposes only.
Actual dishes may vary in presentation.

Discover India — On A Plate And Beyond



▼ Theyyam



▼ Kathakali



▼ Pulikali (Tiger Dance)

Kerala's Cultural Spectacle: Dance, Drama & Divine Energy

1. **Theyyam** – A powerful ritual dance from North Kerala, where performers transform into deities through vibrant makeup, costume, and trance-like movements.
2. **Kathakali** – A classical dance-drama known for its elaborate face paint, hand gestures, and storytelling from Indian epics.
3. **Pulikkali** – A lively folk art during Onam where performers painted as tigers dance to drum beats, offering a colorful and energetic spectacle.

LET'S WALK THROUGH THE STREET OF KERALA AND ENJOY IKKAYEES KERALA STREET FOOD DELICACIES.

Puttu Biryani

As Per Your Order Variation Available In

Chicken	£ 13.99
Beef	£ 13.99
Chicken 65	£ 13.99
Beef Chilli	£ 14.45

Puttu biryani is a unique fusion dish that combines the flavours of biryani with the texture of Puttu. The dish typically involves cooked chicken, biryani spices, and Puttu, a steamed rice cake.

Kothu Parotta

As Per Your Order Variation Available In

Chicken	£ 14.45
Beef	£ 14.45
Beef Chilli	£ 14.45
Chicken 65	£ 14.45

Kothu Parotta is a popular South Indian Street food dish. It features flaky, shredded parottas cooked with a spicy masala The dish involves chopping (Kothu) and scrambling the parotta, which is then spiced up.

Kappa Biryani

As Per Your Order Variation Available In

Chicken	£ 11.99
Chicken 65	£ 12.45
Beef	£ 13.45
Beef Chilli	£ 13.75

This biryani is prepared with tapioca or cassava, which makes it incredibly delicious. This is a popular dish from the Kerala cuisine which is also known as 'Ellum Kappayum'. One can find this dish on those small stalls put up near the beaches and with roadside vendors, which are also known as 'Thattukadas'.



Kothu Parotta

Discover India — On A Plate And Beyond



▸ Mysore Dasara



▸ Kambala



▸ Hampi

Karnataka's Cultural Pulse: Power, Pageantry & Tradition

1. **Mysore Dasara** – A grand royal festival with processions, decorated elephants, and illuminated palaces, celebrating the victory of good over evil.
2. **Kambala** – A thrilling buffalo race through muddy fields, native to coastal Karnataka, showcasing rural sports and tradition.
3. **Hampi** – A UNESCO World Heritage Site with stunning ruins, ancient temples, and stone-carved architecture from the Vijayanagara Empire.

IKKAYEES SIGNATURE TANDOORI WRAPS

Naan Rolls

As Per Your Order Variation Available In

Chicken Kebab Naan Roll	£ 10.75
Chicken Tikka Naan Roll	£ 10.75
Lamb Kebab Naan Roll	£ 10.75

Kebab or tikka as per your order served with onions, tomatoes and cucumber with a fresh mint chutney in a tandoori naan.

IKKAYEES INDO CHINESE NOODLE BOWLS

As Per Your Order Variation Available In

Veg Noodles	£ 6.45
Egg Noodles	£ 7.45
Chicken Noodles	£ 10.95
Beef Noodles	£ 11.95
Prawn Noodles	£ 12.95
Mixed Noodles	£ 13.95

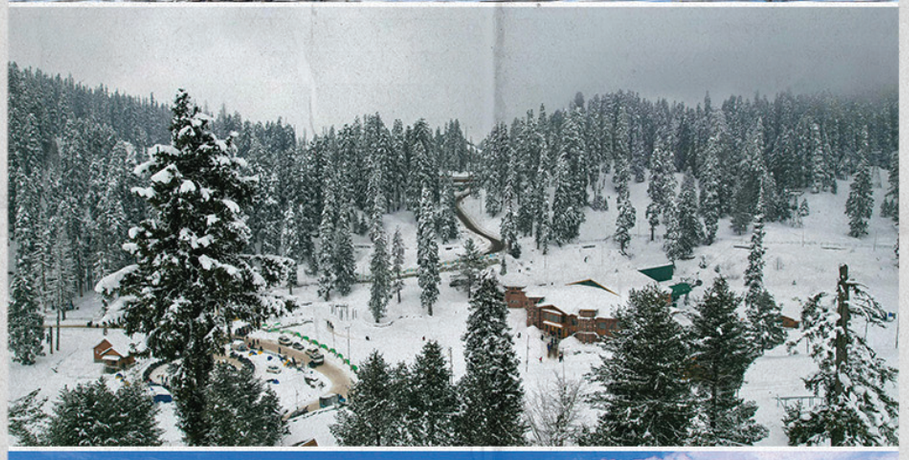


Chicken Noodles

Discover India — On A Plate And Beyond



▼ Shikara Ride on Dal Lake



▼ Snowy Gulmarg



▼ Pangong Lake, Ladakh

Places to Experience in Jammu & Kashmir

1. Dal Lake, Srinagar – Enjoy a peaceful shikara ride on mirror-like waters with views of snow-covered peaks and floating houseboats.

2. Gulmarg – A snowy wonderland perfect for skiing, with pine forests and a scenic ride on one of the world's highest cable cars.

3. Pangong Lake, Ladakh – A stunning blue lake surrounded by dramatic mountains, offering unmatched natural beauty and calm.

KERALA TRADITIONAL SNACKS MADE BY IKKAYEES

Chicken Rolls (3 Pieces) £ 3.99
Chicken rolls are a versatile and popular dish where seasoned chicken meat is wrapped in a thin layer of dough or pastry, then baked or fried.

Pazhampori (3 Pieces) £ 4.79
Pazhampori, also known as Ethakka Appam, is a popular snack originating from Kerala, India. It's made by coating ripe bananas (specifically Nendram pazham or Ethapazham plantains) in a batter, typically consisting of all-purpose flour, rice flour, sugar, and turmeric powder, before deep-frying.

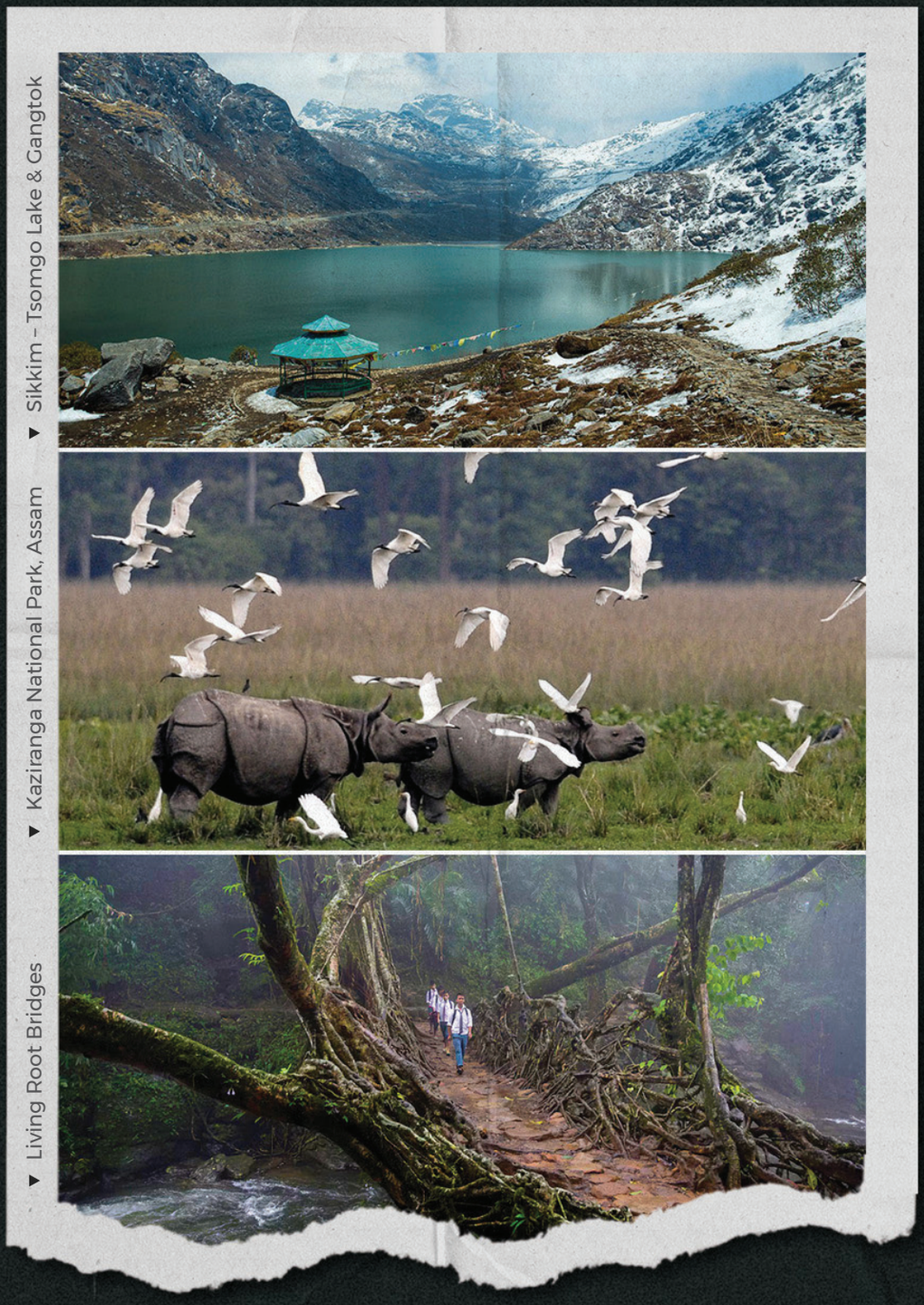
Unnakai (3 Pieces) £ 6.99
unnakai is a sweet Malabar snack made with ripe plantain bananas, coconut, and ghee, with cardamom often added. The bananas are steamed, mashed, and then stuffed with a coconut filling.

Pazhampori Beef £ 9.45
Pazhampori and beef is a popular dish in Kerala that combines crispy banana fritters with beef roast or fry: Origin The dish is said to have originated at Sree Muruga Cafe in Poonithura, Kochi. The cafe added the dish to its menu in 2006, and it quickly became a favourite among locals and tourists. Ingredients The dish typically features slow-cooked beef chunks in a thick gravy with ginger, garlic, and pepper, served with crispy fried banana slices and onions. The beef is often diced with coconut and cooked with spices.

Pazhampori



Discover India — On A Plate And Beyond



Sikkim & Northeast India: Hidden Gems of the Himalayas

1. Sikkim – Tsomgo Lake & Gangtok – Snow-fed Tsomgo Lake and the peaceful hill city of Gangtok offer stunning views, monasteries, and Tibetan-influenced culture.

2. Kaziranga National Park, Assam – A UNESCO World Heritage Site, home to the rare one-horned rhinoceros, lush grasslands, and vibrant birdlife.

3.Living Root Bridges, Meghalaya – Handwoven from living tree roots, these natural bridges in the Khasi hills are both ancient and eco-magical, found in places like Cherrapunji and Mawlynnong.

KIDS MEAL

Chicken Tikka With Chips	£ 7.45
Chicken Nuggets With Chips	£ 6.45
Fish Fingers With Chips	£ 6.45

SALAD

Garden Salad	£ 4.79
Onion Salad	£ 2.79


Garden Salad

Don’t waste good food. It is meant to be shared.

If it happens to be more than you can eat, We are happy to get it parcelled for you.

Food Preparation time 25 to 30 minutes.
Once taken the order cannot be cancelled.

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